

NYÅRSSUPÉ 2025

gratinerat ostron
baked oyster

CITRONBEURRE BLANC & COMTÉE
LEMON BEURRE BLANC & COMTÉ



løjrom
vendace roe

JORDÄRTSKOCKSSKUM, INKOKT SILVERLÖK & DILL
JERUSALEM ARTICHOKE FOAM, POACHED SILVER ONION & DILL



pilgrimsmussla
scallop

CHAMPAGNE, FORELLROM & GRÄSLÖK
CHAMPAGNE, TROUT ROE & CHIVES



havskräfta
langoustine

HAVTORNES SMÖRSÅS, RÄTTIKA & APELSIN
SEA BUCKTHORN BUTTER SAUCE, RADISH & ORANGE



torskrygg
cod loin

BLÅMUSSEL VELOUTE, PURJOLÖK, GRÖNKOL & CAVIAR
BLUE MUSSEL VELOUTÉ WITH LEEK KALE & CAVIAR



kalyfilé
veal fillet

CHORONSÅS, POTATIS, SVARTROT & TRYFFEL
CHORON SAUCE, POTATO, BLACK SALSIFY & TRUFFLE



hjortron
cloudberries

CRÈME ANGLAISE, ROSTAT BOVETE & TUILE
CRÈME ANGLAISE, ROASTED BUCKWHEAT & TUILE



DORSIA

HOTEL & RESTAURANT